



LA MARINE

Bar & Bistro

EARLY BIRD

Dinner Menu

Vegetarian Soup of the Day
La Marine Creamy Seafood & Saffron Chowder
Steamed Galway Bay Mussels with Garlic & Herb Butter, Toasted Sourdough
Scotch Egg of Gubbeen Chorizo & Wexford Pork Sausage with Chilli Jam
Harissa Roast Garden Squash & Beetroot Salad, Quinoa, Pumpkin Seeds, Soft Gubbeen, Roast
Chanterelles, Baby Spinach & Tahini Dressing (V)
Starter of the Day

Grilled Black Angus Rib Eye Steak, Mushrooms, Peppercorn Sauce, Crispy Potatoes, Lyonnaise Onion (€12 Supplement)
Crispy Confit Duck Leg 'Penang', Sweet Potato, Garden Beetroot, Curly Kale & Peanut Crumb
Roast Chicken Supreme, Creamed Spinach, Pancetta, Carrot, Hasselback Artichoke & Girolles
Baked Fillet of Goatsbridge Trout, Sundried Tomato, Mussel, Chickpea, Red Pepper & Chorizo Ragu
Grilled Fillet of Kilmore Quay Hake, Creamed Coco Beans, Morteau Sausage, Garden Kale, Chanterelles
Risotto of Roast Hokkaido Pumpkin, Hazelnut, Salsa Verde, Crispy Sage, Gorgonzola & Winter Girolles (V)
Dish of the Day

Classic Crème Brûlée, Pumpkin Spiced Shortbread, Cardamon Poached Kumquats
Dark Chocolate Mousse, Poached Pear, Pear Compote, Roast Walnut 'Chouchou'
Crunchy Peanut Gateaux, Caramel Chocolate, Passionfruit Curd & Passionfruit Sorbet
Warm Bread & Butter Pudding, Vanilla Custard, Brandy 'Raisin Moelleux', Rum & Raisin Ice Cream

EARLY BIRD OPTIONS

Enjoy Two Courses for €33.00 per person
Enjoy Three Courses for €38.00 per person

6.00 p.m. to 7.30 p.m.
(Sunday - Thursday inclusive)

A Selection of Teas, Espresso Coffee, Café Latte & Cappuccino Available

Gratuities at your discretion MOBILE FREE ZONE

16.10.2026

****Whilst Kelly's Hotel makes every effort to ensure the accuracy and comprehensiveness of allergen information, all 14 allergens are in use in the kitchen**